



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

PARK PLACE HOSPITALITY LLC
HILTON GARDEN INN
11600 W PARK PL
MILWAUKEE, WI

5/19/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
3-501.17	Remaining portions of deli meats and opened packages of salads in the walk in cooler are not properly date marked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Properly date mark all opened potentially hazardous ready-to-eat foods.	5/19/2008
4-601.11	The shield guard of the grill, the gas lines behind the cooking equipment, and the table underneath the grill has accumulation of grease and old food debris. These surfaces must be cleaned as often as necessary to prevent the buildup or accumulation of grease and old food debris. Clean and maintain clean the above mentioned surfaces.	5/19/2008
4-602.12	The grill on the cook line has an accumulation of debris and grease. Food-contact surfaces of cooking and baking equipment must be cleaned at least every 24 hours. Clean and maintain clean the cooking surface as often as necessary to prevent grease and food debris accumulation.	5/19/2008



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4-702.11 The following food contact surfaces have dried food debris present on them: 5/19/2008
a) the slicer in the back preparation area
b) the knives in the knife rack located in the front preparation area
c) the utensils in the drawer of the preparation surface to the right of the hood.

These food contact surfaces must be cleaned and sanitized after each use. The slicer is to be taken apart and cleaned after each use or at least every 4 hours. The knives must be cleaned and sanitized prior to storing in the knife racks. The utensils must be cleaned and sanitized prior to being stored. Instruct all employees to properly wash and sanitize equipment/utensils after use and prior to storing.

5-402.11 The ice bin located in the soda dispensing unit is not properly air gapped. 5/19/2008
An air gap is required to be installed along the ice bin waste drain to prevent backflow of waste into the ice bin in the case of a sewage/waste backup. Have a licensed plumber properly install an air gap for the ice bin waste drain.

Notes:

Instruct employees to dump out dirty mop water immediately after mopping.

Recaulk the mop sink/wall junction in the chemical storage room. Ensure that the caulk applied is smooth and completely seals all gaps between the wall and the mop sink.

The self serve waffle unit in the customer area is not located underneath a hood ventilation system. This unit is approved to be used conditionally. Keep the area around the waffle unit clean and free of any food debris or grease accumulation. If grease accumulation, old food debris, or discoloration of walls and ceilings are noted, the unit will be required to be placed underneath a hood ventilation system approved by the City of Milwaukee Health Department.

On 5/19/2008, I served these orders upon PARK PLACE HOSPITALITY LLC by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature